PLATTERS

Kebabs are served over rice pilaf or spice-herbed fries, one cold Mezze (side) and with grilled pita. Rice or Fries can be substituted for another cold Mezze.

CHICKEN KEBAB $10
Char-grilled chicken breast marinated in our signature lemon juice and garlic flavor with fresh herbs and house blended spices.

LAMB KEBAB $12
Tender hand trimmed pieces of lamb, skewered and grilled to order. As good as it gets right here!

KIFTA $9
Chopped lamb and beef mixed with aromatic spices and fresh herbs formed on a spit and grilled.

SHAWERMA $9
Rotisserie Shawermas is an Old City specialty. Lamb and beef stacked and slowly spit-roasted until crispy. *Limited availability.*

JERUSALEM CLASSIC COMBINATION PLATTER $9
A traditional all vegetarian sampler. Hummos, Tabouleh, spinach pie, falafel, pickles, olives and a stack of our Za'atar dusted pita chips. Add Mezze to complete a feast for 2 or more!

SALADS

DEBORAH SALAD $8
Our special house salad. Fresh romaine and local seasonal greens, tomato, cucumber, radish, scallion and calamata olives with oregano-feta vinaigrette.

Check our Specials Board or ask about our current Seasonal Salads!

SALIBA'S FATOOSH SALAD $8
Traditional village salad. Tomato, cucumber, romaine, onion, fresh mint, parsley, and chili pepper with extra virgin olive oil, lemon, and spiced pita crackers.

GREEN GARDEN $8
Romaine, leaf and butter lettuces, spinach, baby kale, cucumbers, and shaved Graviera cheese with lemon vinaigrette.

ADD ONS

CHICKEN KEBAB $4
LAMB KEBAB $6
GRILLED KIFTA $4
ROASTED SHAWERMA . $4
FETA CHEESE $2

MEZZE *Small Plates*

COLD $3

HUMMOS
The original, world famous Jerusalem Market hummos! Chickpeas, tahini, lemon juice, and garlic. Garnished with pine nuts, aleppo pepper, and extra virgin olive oil from Koura.

TABOULEH
Hand picked mint and parsley with cucumbers, tomatoes, and cracked wheat. Finished with extra virgin olive oil and fresh squeezed lemon juice.

BABA GHANOUJ
Fire roasted eggplant (hand cleaned and diced for a chunky texture) blended with tahini, lemon juice, and garlic.

FOULE
Fresh steamed chickpeas and fava beans, mashed to create a chunky blended bean salad.

JERUSALEM POTATO SALAD
Yukon Gold potatoes tossed in our lemon olive oil dressing, scallions, and tangy sumac.

YOGURT CUCUMBER DIP
Strained yogurt (labneh) blended with diced cucumbers, garlic and fresh mint. Like tzatziki but better!

FETA DIP
Jerusalem Market's nod to the southern classic pimiento cheese. Greek feta blended with extra virgin olive oil, lemon juice, and spices.

HOT $4

FALAFEL
Crispy, ball shaped fava beans and chickpeas blended with fresh garlic, parsley and spices.

DOLMATHES
Hand rolled grapevine leaves stuffed with our own hearty vegan rice mixture.

KIBBEH
Lamb and beef mixed with cracked wheat and shaped into "footballs." Lightly fried crisp and garnished with pine nuts. A Middle Eastern favorite!

SPINACH PIE
Jerusalem Market's original recipe. Homemade pita dough stretched thin around spinach, onions, olive oil, and sumac.

CHEESE PIE
Feta, Mozzarella, and Romano blended with oregano and other spices. Baked in our hand stretched dough.

KIFTA MEZZE
Chopped lamb and beef mixed with aromatic spices and fresh herbs formed on a spit and grilled. With chef's choice of sauce.

JERUSALEM WRAPS

Served with our addictive Za'atar pita chips, daily pickles and olives. All come with lettuce, tomato, onions, and fresh herbs. Please request if otherwise desired. Housemade hot sauce upon request.

FALAFEL $8
Falafel patties nestled in hummos and tahini sauce. Add feta for an additional charge.

HUMMOS & TABOULEH $8
Classic hummos layered with fresh Tabouleh.

BABA GHANOUJ & YOGURT $8
Smoky, creamy eggplant baba ghanouj and cool cucumber yogurt salad rolled into a light and flavor-packed delight.

HOUSE ROASTED TURKEY BREAST $9
Hand carved turkey breast served with your choice of sauce and veggies.

THE TURK $10
Soujouk (slightly spicy, cured beef sausage) sliced thin and grilled with melted provolone cheese. Served with baba ghanouj and cucumber-yogurt sauce. It's delicious, our favorite wrap!

THE ARMENIAN $10
Basterma (air dried beef tenderloin, covered in garlic and spices like fenugreek) thinly sliced and warmed up with melted provolone. Wrapped with baba ghanouj and cucumber-yogurt.

SHAWERMA $9
Homemade spit-roasted cuts of lean lamb and beef, with tahini sauce and our fresh herb-spice mixture. *Limited availability.*

SHISH KEBAB WRAPS
Delicious hand trimmed and marinated skewers, grilled and wrapped in our thin lavash bread or pita with fresh herb-spice mixture. Choice of...

CHICKEN KEBAB $9
All white meat chicken with delicate seasoning.

LAMB KEBAB $10
Lean marinated and spiced lamb cubes.

KIFTA $9
Chopped lamb and beef mixed with aromatic spices and fresh herbs.